

## IMPORTANT INFORMATION

## Changes in your garbage pick-up

## Dear Coffee County Resident,

Many of you are aware, Mark Dunning Industries, Inc. (MDI) will begin residential garbage collection for Coffee County residents October 1, 1997. It will be our privilege to serve you and it is our desire to make the transition smooth, uneventful and as convenient as possible for you.

In our effort to provide each of you with uninterrupted service, each resident will be required to complete an enrollment for service. To minimize confusion and for your convenience MDI will enroll county residents by sections according to the above county map and schedule to the right. It is essential that this enrollment schedule be followed to allow us the opportunity to serve you. Every county resident must enroll and must have a MDI garbage container. We are not able to service the

previous contractors containers.

The fees for your new service will be billed on a quarterly basis at \$24.69. You will be billed one month prior to the quarter for which service is provided. When you enroll for service and pick-up your new container you will be required to pay a container deposit equal to one month's service \$24.69. This deposit will be credited to your account on your first bill. We gladly accept VISA and MasterCard.

If you have any questions concerning enrollment and container pickup or if you are in need of special assistance, please call us Toll free 1-888-735-5111.

We thank you for your cooperation and look forward to serving you.

MDI  
Mark Dunning Industries

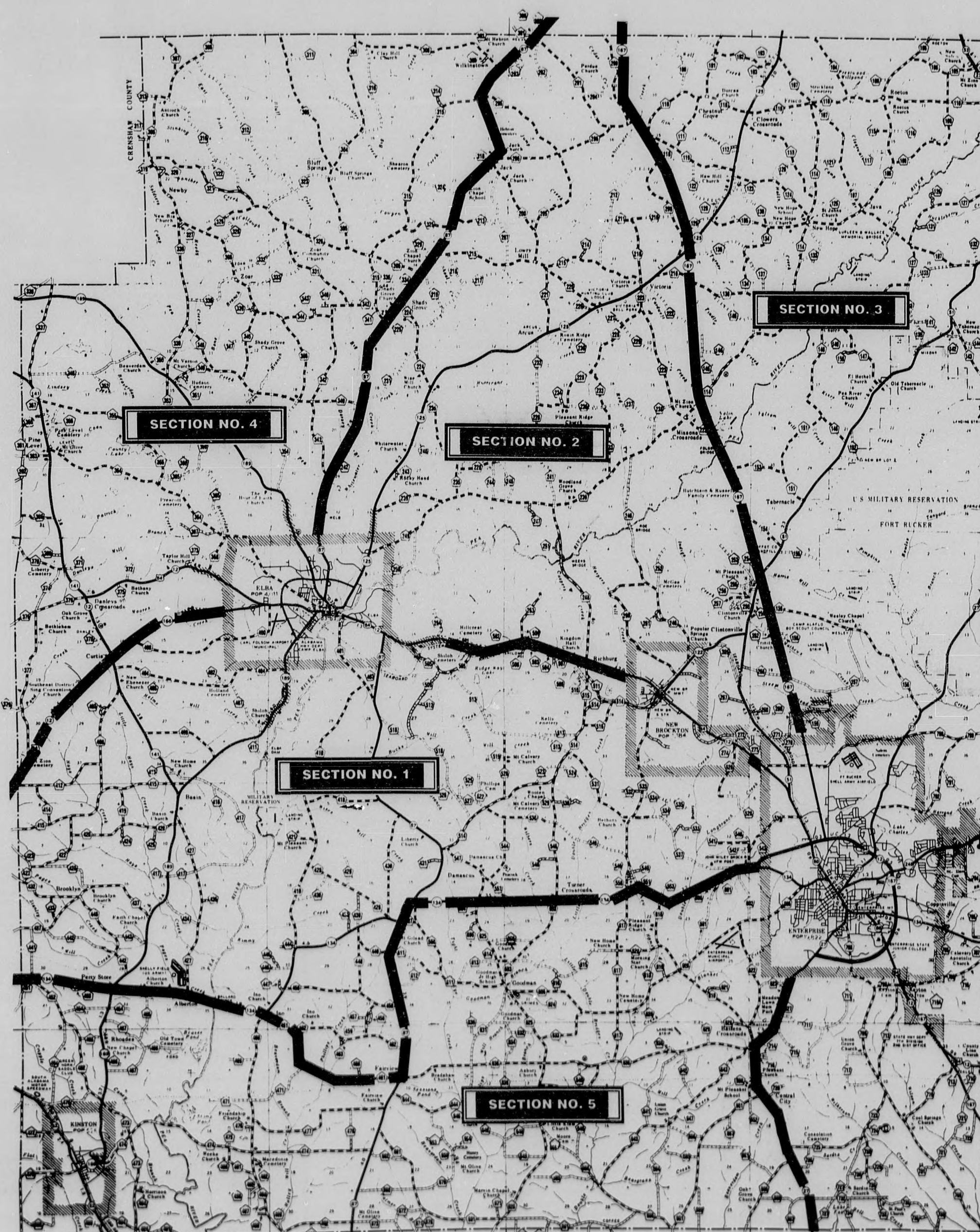
## COFFEE COUNTY RESIDENT GARBAGE CONTAINER PICK-UP AND ENROLLMENT SCHEDULE

Residents living in the sections of Coffee County outlined in the map above refer to this schedule for you enrollment date, container pick-up and garbage pick-up.

Section No.	Enrollment Period Container Pick-Up	Garbage Pick-Up Day of Week
1	July 23 - July 31	Monday
2	Aug. 2 - Aug. 13	Tuesday
3	Aug. 14 - Aug. 25	Wednesday
4	Aug. 26 - Sept. 3	Thursday
5	Sept. 4 - Sept. 17	Friday

WHERE Behind the County Health Department located on Hwy 167

WHEN Check above schedule for the date of your weeks  
Monday through Friday from 8 a.m. - 6 p.m.  
Saturday from 8 a.m. - noon



MARK DUNNING INDUSTRIES, INC.  
TOLL FREE 1-888-735-5111

ARCHIVES/ COLLECTION MAN 1-1-99  
824 WASHINGTON AVE  
MONTGOMERY AL 36130-0100  
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## The Elba Clipper

VOLUME 101, NUMBER 7

50 CENTS

ELBA, ALABAMA, THURSDAY, JULY 24, 1997

1 SECTION, 12 PAGES PLUS 1 ADV. INSERT

## QUESTION BOUND FOR ALABAMA SUPREME COURT

## Jury venire law ruled unconstitutional

by Marvin McLain - Editor

Last Thursday, July 17, William Hightower, Circuit Judge - Coffee County, Alabama (by special assignment), declared Legislative Act 96-454 unconstitutional.

He ruled that the Act which changed the way juries are selected in Coffee County was "unconstitutional in violation of Article 1, §6, Article 4, §105 of the Constitution of Alabama, 1901, and the Sixth and Fourteenth Amendments to the Constitution of the United States."

Judge Hightower further stated in his ruling that "the defendants will draw all grand and petit jury venires for Coffee County, Alabama, only from the division in which the trial will be held."

The Act, No. 96-454, was introduced during the 1996 session of the Alabama Legislature by Representative Garrett Moore and was passed

by the legislature.

The local act created an at-large jury pool in Coffee County. Heretofore, juries have been selected in each county, Alabama (by special assignment), declared Legislative Act 96-454 unconstitutional.

Also, the local act called for grand juries to be selected from county-wide jury venires.

This was the second time the new jury venire law had been challenged in court. An earlier case was heard by Judge Hightower in October of 1996 and ruled on in November of 1996.

In that case, Judge Hightower ruled that "Act 96-454 does not apply to crimes alleged to have been committed prior to May 20, 1996, and is not unconstitutional as to those offenses."

Representative Garrett Moore made the following comment con-

cerning the court's latest ruling concerning Act No. 96-454.

He said, "In 1996, I passed an act designed to bring more unity to this county. It has been constantly under attack by a small group of special interests. This is nothing new to me."

"I was the most opposed member of the Alabama House by trial lawyers and other special interests during the 1994 election cycle."

"I owe my loyalty only to the people of this county, not to the lawyers."

Moore indicated that the matter will go before the Supreme Court of Alabama which is vested with the final authority in matters such as this constitutional challenge.

"I'll await their decision before deciding if there needs to be a local constitutional amendment regarding this issue introduced in the 1998 regular session," he said. "I have no problem letting the people vote on this issue if that is what it takes to address our local needs without being controlled by a small group with obvious vested interests."

The attorneys representing the plaintiffs in this case were pleased with the judge's ruling.

The case was filed by attorneys Jeff W. Kelley, Paul Young and J. Stafford Pittman on behalf of Larry Pope, Billy Ray Farris and James Keith Johnson. Both civil and criminal matters were involved in the case.

The new county-wide jury venire law was recently endorsed, without dissent, by the Coffee County Commission. It also is supported by the 12th Judicial Circuit District Attorney's office.

## Judge cancels criminal court

by Marvin McLain - Editor

A judge's recent ruling in the case testing the constitutionality of the new county-wide jury venire law affected scheduled court in Coffee County.

An order was issued Monday, July 21, cancelling the criminal jury term of court set for August 11, 1997 in the Enterprise Division.

The order signed by Circuit Judge Gary L. McAliley, Presiding Circuit Judge of the 12th Judicial Circuit, stated, "Therefore, as an acting Circuit Judge has declared the 'Moore Bill' to be unconstitutional, until such time as the Alabama Supreme Court can resolve the issue of the 'Moore Bill's' constitutionality, no defendant indicted by a Coffee County-wide grand jury should be tried by jury."

Judge McAliley said it is possible that a divisional grand jury could be convened to review the cases of those individuals who

were indicted by a "county-wide" grand jury.

Should the indictments be reaffirmed, the court would be ready to try those individuals regardless of which way the Alabama Supreme Court rules.

In the meantime, the latest ruling does not mean that all those individuals presently under indictment will be released from jail or bond.

According to authorities, there are other laws on the books which will ensure that those individuals who have allegedly committed criminal offenses will be held accountable.

District Attorney Mark Fuller spoke with the Attorney General's office Tuesday morning and he was told that the court's recent ruling will be appealed to the Alabama Supreme Court.

Although District Attorney Mark Fuller personally supports the county-wide jury venire law, he states that he will uphold the law whatever it may be. It is his sworn duty.

## No more Food Stamp coupons after September

Alabama Department of Human Resources (DHR) Commissioner Martha Nachman announced last week that her agency will issue the state's last Food Stamp coupons in September.

Beginning in October, all Alabama Food Stamp benefits will be issued through DHR's electronic Benefit Security Card system.

"Alabama retailers will continue to accept Food Stamp coupons for several years because other states will still be issuing them," said Commissioner Nachman, "but DHR is saying goodbye to the coupons."

The Food Stamp Program has been in operation statewide in Alabama since 1974. Early pilot programs were implemented in the state shortly after Congress created the program in 1964.

Commissioner Nachman said the switch from coupons to electronic cards is being made to improve services to recipients and save tax dollars. The electronic system will cut the administrative costs of issuing Food Stamp benefits in half and save

tax payers about \$3 million a year. DHR has successfully completed its four-month pilot of the new electronic system in Jefferson, Montgomery, and Russell counties.

The system was evaluated by an independent contractor—the United Corporation—and the state has been given federal approval to go statewide with it.

"We are extremely pleased with the pilot," said the Commissioner. "The system is remarkably trouble-free."

All banks and grocery stores have all been receptive to the system," she added.

The Benefit Security Card system will expand to 14 additional Alabama counties in August, to 28 counties in September, and to the final 22 counties in October. Coffee County will be included in the final 22 counties to implement the card system.

Alabama developed the electronic system as part of an eight-state coalition, but Alabama was the first state in the coalition to implement the system. Alabama's system is also the first in the nation to include federal as well as state benefits.

In addition to Food Stamps, the electronic system includes Family Assistance (formerly AFDC), Social Security, Supplemental Security Income, and some federal pensions. Child Support payments and Women, Infants, and Children (WIC) food instruments may be added later.

The card can be used in participating grocery stores to buy food. Recipients who receive cash benefits can use their cards to get cash at automated teller machines or make debit transactions.

## NOTICE

Monetary donations for Hurricane Danny victims may be sent to the following:

The Salvation Army  
P.O. Box 1025  
Mobile, AL 36633-1025

or  
American Red Cross  
P.O. Box 1764  
Mobile, AL 36633-1764

## \* \* HAPPENINGS \* \*

**FARMERS FEDERATION MEETING.** The annual meeting of the Coffee County Farmers Federation will be held on Friday, July 25, 1997, at 6:30 p.m. at the Enterprise High School Auditorium. All veterans and their families are welcome. For more information call 598-5804.

**VETERANS VETS.** Vietnam Veterans of America, Inc., will hold its regular monthly meeting at the VFW in Daleville, AL, on July 31, 1997, beginning at 6:00 p.m. sharp. The meeting is open to the public. All veterans and their families are welcome. For more information call 598-5804.

**ALUMNI MEET.** The Coffee & Geneva University of Alabama Alumni Chapters will meet on Tuesday, July 29, at 6:30 p.m. at the Enterprise Country Club. Following a barbecue rib dinner, the featured speaker will be Coach Neil Callaway. Cost is \$15 per person. Call Susie Stokes at 897-5533 for more information or reservations.

**ELBA ORIENTATION.** Elba High School's seventh-grade student orientation will be held Thursday, July 31, at 6:30 p.m. in the high school auditorium. Students and their parents are to attend. During this time, students and parents may visit the classrooms and meet the teachers. Lockers, schedules, and lunch accounts will also be available. On Monday, August 4, students in grades 8-12 are encouraged to pick-up schedules, purchase parking permits, arrange for lockers and lunch accounts.

**JUMP START.** Jump Start Days at Elba Elementary School will be Tuesday, August 5, through Thursday, August 7, from 8:00 a.m. until 11:00 a.m. All kindergarten age children are urged to attend these sessions. No transportation will be provided. The student orientation will be conducted by kindergarten teachers.



GROUND-BREAKING CEREMONIES for the new Enterprise courthouse were held Tuesday morning at 10 a.m. in front of the planned \$4.5 million facility. The ceremony was conducted by Coffee County Building Authority President Dr. Bruce Donaldson. Coffee County Commissioner Tom Grimley shared a few remarks and a short history of the Enterprise courthouse was given by Roy Shoffner.

Above, members of the building authority are assisted by several beauty queens in using the gold plated shovels to turn the first spadeful of dirt for the construction project. The facility is being built on the site of the former Enterprise courthouse, which has been torn down to make room for the new building.

## Elba Council approves NCIC machine

by Ferrin Cox, Publisher

The Elba City Council met Monday night, July 21, in a special meeting, replacing the regular sessions scheduled for Monday, July 28. The official meeting was followed by an informal workshop with the city's engineer on revamping the proposal

for sewer system renovation/reversing duty to fit guidelines for federal funding.

Police Chief R. W. Whitworth addressed the council on the progress of his efforts to secure a national computer link with a data base of criminal records, as well as vehicle registrations, etc. Presently Elba uses the Enterprise system.

The chief announced he had commitments from other agencies for \$4,050 toward the annual lease and

use of this equipment. It will cost Elba an additional \$1,100 annually, plus a one time set-up fee of several hundred dollars.

The equipment is authorized and furnished by the Alabama Criminal Justice System. All operators must be trained and certified to operate the equipment. Whitworth assured council members that the computer

Please See CITY, Page 2

## Sen. Adams authors bills dealing with appointments

State Senator Dwight Adams announced Monday that he plans to introduce on the first day of the next legislative session two bills to change the way the Alabama Senate confirms gubernatorial appointments.

Senator Adams said that he prepared the bills after reading a recent editorial in the *Montgomery Advertiser*. The *Advertiser* editorial suggested time limits on those appointments by the governor which require Senate confirmation.

One of the bills covers those appointments made by the governor pursuant to the requirements of general or local law. The other bill covers those appointments made pursuant to the Alabama Constitution.

Senator Adams' bills provide for gubernatorial appointments to be made by the governor and submitted to the Senate for confirmation within

## W&amp;E bracing for summer

by Ferrin Cox, Publisher

The regular meeting of the Elba Water & Electric Board was routine and brief on Tuesday evening, July 15th.

Chairman Tim Johnson reviewed the financial report and presented the monthly bills for payment.

Johnson noted improvement in collecting utility accounts. He attributed that mostly to collections on one large commercial account.

The chairman predicted the financial reports for the next several months will reflect the increased use of electric power, as citizens and businesses use more air conditioning to beat the summer heat.

Monthly bills totaling \$32,370.72 were approved for payment.

Superintendent James Grimes reported the water department had responded to a lot of water leaks during the past month. He added that the electric department had answered 68 calls for power problems.

## Alabama State Troopers see increase in manpower

Alabamians are seeing more state troopers on duty statewide as a result of the state's on-going effort to boost trooper manpower.

Col. L. N. Hagan, director of the Department of Public Safety (DPS), said "Trooper levels are increasing thanks to the commitment of Gov. Fob James and the Alabama Legislature."

Gov. James said he wants Alabama's roadways to be safe and will work to further increase the number of troopers on the highways.

"People need to know we have already increased the number of state troopers in Alabama by 110 during the past three years," said James.

"Without question, we have an increased trooper presence on Alabama's highways, and we're going to increase even more."

Public Safety to "proactively help motorists, arrest drunk drivers, enforce traffic laws and pursue criminal investigations," according to Col. Hagan.

Currently, Public Safety employs 699 state troopers, 508 of whom are assigned to the Highway Patrol Division, with the remaining troopers assigned to the Alabama Bureau of Investigation, Driver License, Service and Administrative divisions.

Two classes of troopers have graduated from the department's academy this year to increase trooper personnel, with hiring of a third class scheduled for August. Two additional classes are planned for the 1997-98 Fiscal Year.

A 1981 Craven and Associates study conducted for the Alabama Personnel Department recommended

a trooper manpower level of 927, based upon registered vehicles, licensed drivers, population and miles driven. Public Safety is revising this figure to reflect current statistical and demographic data.

All prospective trooper applicants are encouraged to contact the state Personnel Department, (334)242-3389, or Public Safety's Recruiting Office, (334)242-4263, to receive information regarding trooper career opportunities.

## NEWS BRIEF

An unauthorized furlough by an inmate from the Elba Work Release Center ended just before 6 p.m. last week (Tuesday, July 15). Jimmy Vickers, 18, was captured at approximately 5:53 p.m. in an area where he was last seen by the warden of the work release facility. Vickers had successfully eluded law enforcement officers for more than 7 hours. He ran from the center shortly after 10 a.m. when it was discovered that he had illegal drugs in his possession. It was believed that Vickers was trying to get a ride to Dothan (his home town) when he was taken into custody by Elba Police Officer Kenneth Jackson. Jackson was driving an unmarked police vehicle. Vickers was serving a 10-year sentence on first degree assault charges and second degree escape.



## BRAINSTORMS

With Ferrin Cox

Last week when we were writing about Microsoft leader Bill Gates being the richest man around, but he could easily lose a few billion overnight... well instead of that, the guy was busy MAKING a few billion more! With the increase in the price of his stock holdings, Gates' net worth rose several billion dollars last week alone. Now folks that is more than likely a whole lot of money. For sure it is more than this southern country boy can even comprehend.

Alabama Governor Fob James is catching more flak. This time it is from a spokesman for the state employees. The governor, wanting state workers to get more work done, suggested "the efficiency of a Waffle House." That offended folks who considered themselves professionals and not "Waffle House workers." Here is another case of us seeing, and understanding, both sides of an argument. However, we come down on Fob's side this time. We admire the efficiency of Waffle House cooks and waitresses. Just think how that waitress repeats your breakfast order in just a few well chosen words. Then watch the cook prepare several orders at once... and gets them all right AND WITH GREAT EFFICIENCY. Then think about that occasion, which most of us have experienced, of inefficiency in some government office, state, federal and local.

Maybe another part of the reason the Waffle House comment doesn't offend us is - we have hopped curbs at a fast food restaurant and were proud for the work... and the tips our extra efforts earned. It was part time, occasionally helping out a friend who owned the joint, and it was many years ago, but it was much easier work than picking cotton or the summer job we once had scrubbing floors in a bottling plant. We respect efficiency anywhere, be it a floor scrubber, Waffle House worker or highly trained astronaut.

A judge has now ruled the countywide jury pool unconstitutional. That should be good news for anyone awaiting a criminal trial, because presiding Circuit Judge Gary McAlilly has now cancelled the August 11th term of criminal court. Maybe the Alabama Supreme Court will grab this issue and settle it, one way or the other, and we can get on with business.

A news release received this week from Senator Dwight Adams indicates he is planning to introduce bills to hopefully eliminate the situation of gubernatorial appointments never getting to a full vote of the Alabama Senate. Under Adams' plan, the governor must make recommendations within 60 days. Then the Senate must act within five legislative days of getting the nomination. All this will take a constitutional amendment and the accompanying vote of the people, so all of us have time to digest the ideas and decide if we want to make these changes.

Area folks need to say a good prayer, now that Hurricane Danny is gone and didn't do any damage around here. That prayer should have at least two messages. Of course we need to give thanks that the 20"-30" of rain didn't fall on us. Remember, the 1990 Elba flood was caused by 15" of rain. The other part of the prayer should be asking for forgiveness. Forgiveness for our self centered selfishness. That is because when praying that the storm doesn't hit us, we are actually asking that it go in another direction. Someone else is going to get the damage we asked God to send away from our area and for this self centered interest we should beg God's forgiveness.

World renown Italian Tenor Luciano Pavarotti can't read music! That is what a Milan, Italy newspaper reported recently. Needless to say, Pavarotti didn't take kindly to the report. Personally, it doesn't matter; with his great voice, we are not concerned about his ability, or lack thereof, to read sheet music. Hopefully the big guy will keep singing and one day we will get to sit in a room and personally watch him stroke his beard and hear him belt out some of his great singing. Oh yes, for whatever difference it makes, he denies the story about not being able to read music, but maybe this will stop his hints of retiring.

### ATTENTION FARMERS!!!

The Elba Chamber of Commerce will host a **Farmer's Market** each Saturday during the growing season. Farmers are asked to bring their excess produce, crafts and flowers to share with the public. They will be allowed to set-up inside the square.

### COME ON DOWN!!!!

### Letters To The Editor Policy

The Elba Clipper encourages its readers to express their comments and views in the form of Letters to the Editor. Letters should not contain libelous material and should be in good taste. The editor reserves the right to edit all letters for style and grammar. Letters should be signed - NO UNSIGNED LETTERS WILL BE PUBLISHED! A phone number should accompany the letter for the purpose of confirming the author of the letter (Phone numbers will not be printed with letters). Address letters to: Letters to the Editor, The Elba Clipper, P.O. Drawer A, Elba, AL 36323.

## The Elba Clipper

USPS 171-080

Is published every Thursday by The Elba Clipper, 417 W. Buford St., Elba, Alabama, 36323. Publication Postage paid at Elba, Alabama 36323.

POSTMASTER: Send Address Changes To: The Elba Clipper, P.O. Box A, Elba, AL 36323.

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John Ferrin Cox - PUBLISHER Marvin McIlwain - EDITOR Ricky Murray - SPORTS Heddy J. Cox - BUSINESS MANAGER

SUBSCRIPTION RATES Coffee County & Surrounding Counties - \$15.00 Per Year 6 Months - \$8.00 - Including City & State Tax

Alabama Counties - \$17.00 Per Year - Including Tax 6 Months - \$9.00 Outside Alabama - \$18.00 Per Year - 6 Months - \$10.00



**MOORE RETIRES FROM NATIONAL SECURITY...**J. R. Brunson, president of The National Security Group, Inc., announced the retirement of Velma Moore after 37 years. Velma is a native of Coffee County and lives in Elba with her husband, Mac. The Moores have one son and daughter-in-law, Will and Terri, and a very special granddaughter, Crista. Velma has worked in the accounting department since starting in 1959. She will certainly be missed by all at National Security. Retirement on July 25, 1997. Velma plans to travel, enjoy her kids at Gantt, and visit with her granddaughter. Pictured above is Brunson (left) and Mrs. Moore.



### FROM THE HOUSE

Congressman  
**Terry Everett**

### Tax Relief Is More than Numbers to Working Families

With so much talk lately about numbers in the Congressional tax plan, it's easy to lose sight of what these tax cuts mean to working families who haven't experienced federal tax relief in 16 years.

This month a group of working mothers came to Capitol Hill to remind lawmakers that tax relief is more than abstract numbers. In their own words, it's more take-home pay. It's increased purchasing power. And it's freedom to provide more choices in raising a family.

To Debra, a divorced mother of a 17-year-old, an 11-year-old, and a 10-year-old, being able to keep more of her own money means being able to help her three children reach their dreams. The House-passed Taxpayer Relief Act will make things a little easier for Debra, her family, and millions of other Americans.

With the child and education tax credits, Debra will keep more of what she earns, making it easier for her to send her kids to college to fulfill their dreams. In fact, with just the child tax credit in the House plan, Debra will have \$800 more of her own money next year, and \$1000 in the following years. She can also save for her children's college education by putting money in an American Dream Savings Account, which would allow her to save money tax-free for her younger children's higher education.

And another visiting mother, Moira, can also think of ways her life would be easier if she and her husband could keep more of the money they earn. For Moira, a new mother of a four-month-old son, a \$500 child tax credit means a year's worth of diapers or one month of child care or deductions in their health care plan. But Moira was shocked to learn that President Clinton considers her family "rich," meaning she's ineligible for tax relief under Clinton's plan.

### BE CAREFUL

#### Bulletin Board

S.S. REP - Courthouse, 4th Tues. 12:30-1:30. Call FREE 1-800-772-1213.

Rotary Club - Tuesday @ Noon - 1st Baptist Church Fellowship Hall

ELBA MINISTRIAL ASSN. - Tues. 8:00 a.m. Elba United Methodist Church Fellowship Hall

ELBA CITY COUNCIL - 2nd & 4th Mondays - 6:00 p.m. City Hall

WATER & ELECTRIC - Tuesday following 2nd Monday - 6:00 p.m. City Hall

COFFEE COUNTY COMMISSION - 2nd & 4th Mondays of each month - Community Room in Farm Center Complex @ New Brookton

LEONE CLUB - 2nd & 4th Tues. - 6:30 p.m. Senior Citizens Center

ELBA CITY SCHOOL BOARD 1st Thurs. - 5:30 p.m. - Best Office

AMERICAN LEGION - 1st Thurs. - 7:30 p.m. Legion Hall, Troy Hwy.

RESCUE SQUAD - 2nd & 4th Tues. - 7:00 p.m. - Rescue Squad Building

MASSONIC LODGE 178 is a 3rd Monday of each month - 7 p.m.

BAND ROOM @ Elba High School - 7 p.m.

Mon-Fri 8-12 noon & 12:30-4:30 New Brookton @ Farm Center Complex 894-5458

COFFEE COUNTY CO-OPERATIVES ASSN. - 3rd Sat. - 3 p.m. - Club House

COFFEE RE-REFURBISHED WOMEN - 3rd Wed. Noon - Colony Inn, European

SPONTANEOUS - Tuesday 12 Noon - City Hall Conference Room

AAW Meets every 3rd Tuesday night of the month

CIVIL AIR PATROL Every Monday 7:00 p.m. - Elba Airport-Distal Lounge

This space made possible by National Security Insurance Co.

## ELBA POLICE REPORT

JULY 14 Thru JULY 20, 1997

The Elba Police Department, beginning Monday, July 14, 1997, investigated the following incidents: one burglary, five thefts, five harassments, two assaults, and one criminal mischief.

Arrest was as follows: one for VPL. Traffic citations issued were as follows: one for no tag, eleven for speeding, one for running a red light, one for running a stop sign, one for driving while driver's license is suspended, one for improper passing, one for DUI, and one for passing in a no-passing zone.

Daily activity highlights were as follows: MONDAY, JULY 14 - River stage - 3.41 (6:26 a.m.); Burglary reported at Guy's Used Mowers (1:35 p.m.); Wreck reported at Elba Feed & Seed (3:13 p.m.).

TUESDAY, JULY 15 - Rescue run to Morrow Village (1:56 a.m.); River stage - 3.14 feet (6:49 a.m.); Routine activity.

WEDNESDAY, JULY 16 - Prowler reported on U. S. Hwy. 84E (1:11 a.m.); River stage - 3.06 (6:24 a.m.); Fire department dispatched to a vehicle fire on Old Samson Road (8:58 a.m.).

THURSDAY, JULY 17 - River stage - no report; Disturbance (domestic) reported on U. S. Hwy. 84E (8:23 p.m.); Routine activity.

FRIDAY, JULY 18 - River stage - 7.88 feet (6:20 a.m.); Rescue run to a residence on Guyton St. (4:27 p.m.); Routine activity.

SATURDAY, JULY 19 - Alarm at a residence on Forest Lake Dr. (12:27 a.m.); Fight reported at Regency Apts. (7:30 a.m.); River stage - 3.99 (6:25 a.m.); Alarm at Elba Cash & Carry (3:40 p.m.); Disturbance reported on Old Samson Road (8:12 p.m.).

SUNDAY, JULY 20 - Rescue run to a residence on E. Davis St. (6:11 a.m.); River stage - 7.64 feet (6:26 a.m.); Disturbance reported on Teresa St. (5:50 p.m.).

REPORT A CRIME  
CALL  
CRIMESTOPPERS  
@  
897-3881

CITY  
(Continued from Page One)  
search capability can only be used for official business. It will be secured from random access by unauthorized personnel. The council approved Whitworth's efforts to move forward and have this equipment ready for operation by the beginning of the next fiscal year, in October.

### DuBose Realty

Jim J. DuBose - Broker/Owner



LISTING 276 - Just Listed! 959 Sunset Blvd. This beautiful 4-bedroom, 2-bath home has lots to offer for only \$89,500! Call today for your appointment.



LISTING 277 - Basin Community, Hwy 189. This 4-bedroom, 2-bath mobile home is located on a large lot with frontage on paved road. New paint and carpet, ready for new owners. Sale price \$34,900!



LISTING 263 - 1050 Garrett St. - This 3-bedroom 1-bath home is located on a large corner lot and has public water and sewage. Sale price \$20,000.



LISTING 270 - Must See!!! This beautifully decorated home has oak kitchen cabinets, beautiful hardwood floors, large den, sunroom, formal dining/living room and 3 baths. Situated on 3 acres. Call today. Don't miss this one. Sale price \$97,000.



LISTING 272 - Mini-Farm Provides Maximum Pleasure! This 25+ acres has small pond, 14x80 mobile home, 2 deep wells, fencing, and lots of shade trees for enjoying the peace and quiet of country living. Realize your dreams! Sale price \$54,000.



LISTING 275 - Cramped for space!!!!!! The space you need is in this large 4-bedroom, 3-bath home situated on approx. 2 acres. The home has large bedrooms, large den with fireplace, kitchen with breakfast area, dining room, new roof, 2 central units, and insulated windows. Location on the property are a mobile home, 21 septic tanks, deep well and fruit trees.

Own your own home for \$35,000 or less. We have several properties available.

DO YOU WANT TO SELL YOUR REAL ESTATE?  
LOTS • ACREAGE • BUSINESSES • HOUSES • (ALL SIZES)

DuBose Realty

Jim DuBose

Broker/Owner 897-5687 - Home

Karen Collins

Associate Broker/Sales (334) 897-3176 - Home

Day Phone (334) 897-3456 Night Phone (334) 897-5687

### Water Watch Volunteer Workshops to be offered

The Alabama Water Watch Program will offer its volunteer monitor certification training course during the third week of August. The training is for persons who wish to participate in the Alabama Water Watch volunteer monitoring effort and monitor a stream, river or lake in their area.

The training consists of instruction on the watershed concept, the meaning of chemical and physical water quality parameters, sources and impacts of pollution, use of the Alabama Water Watch test kit and the use of aquatic benthic organisms to measure water quality through a technique called bioassessment.

The training will be split into two parts: classroom instruction and hands-on field work with the test kit and bioassessment technique.

Classroom training will last approximately two and a half hours and will be offered at the following times and places:

Tuesday, August 12, 7 p.m., at the home of Mr. Frank Arnold near Ozark. Anyone wishing to attend classroom training at this location may contact Mr. Mike Mullen for directions, at 334/670-3624 or write him at CERS, Troy State University, Troy, AL 36082, providing him with a mailing address and phone number.

It is important to remember that anyone who rents an apartment or house, will reduce financial hardship from a loss in a fire, theft, or other disaster if they have a renter's insurance policy.

Renter's insurance pays the holder if their personal property is damaged or stolen. It can cover fire and smoke damage, theft, vandalism, damage from wind storms and hail, damage from explosions, water damage from plumbing problems, and many other hazards which occur in daily life.

Renter's insurance even protects the renter from liability if an accident happens in the home you are renting, and may pay for temporary lodging if you are forced from your home in the event of an emergency.

Keep in mind, the landlord's insurance policy does not protect the tenants property, only the building.

Persons who wish to be certified as Alabama Water Watch volunteers must attend one of the weeknight sessions and the Saturday session. Anyone having questions should contact Mr. Mike Mullen at 334-670-3624.

HELEN SUE HODGE  
Mrs. Helen Sue Hodge, age 62, of Panama City Beach, Fla., died July 17, 1997, at the Gulf Coast Convalescent Center.

Funeral services were held July 20, 1997, at 2 p.m. at Hayes Funeral Home Chapel, with Rev. Paul Nelson officiating.

Burial was in the Evergreen Cemetery of Elba, with Hayes Funeral Home directing.

Survivors include her husband: George W. Hodge, Panama City Beach, Fla.; daughter Wanda Carol Fulmer, Pigeon Forge, Tenn.; daughter Gail Benton, son-in-law: Ronnie Benton, Lancaster, S.C.; daughter: Wanda Mamma, Ft. Mill, S.C.; son-in-law: Kenneth Mamma, Lancaster, S.C.; son: Raymond Hodge, daughter-in-law: Gayle Hodge, Chattanooga, Tenn.; son: Jesse Strickland, Lancaster, S.C.; daughter-in-law: Nancy Hodge, Lancaster, S.C.; son: James Hodge, Panama City Beach, Fla.; sister: Bernice Hobby, Sanford, Fla.; brother: Thomas (Jack) Fuller, Orlando, Fla.; 13 grandchildren, 4 great-grandchildren.

WINNIE DELL BROWN  
FOSTER

Winnie Dell Brown Foster, age 75, of Leeds, Ala., died July 21, 1997.

Funeral services were held July 23, 1997, at 2 p.m. in the Kilgore Leeds Funeral Home Chapel, with burial in Mt. Hebron Cemetery, Kilgore Leeds directing.

Survivors include one daughter: Jean Simmons; two sons: LTC (Ret.) Joe B. Foster, MSGT (Ret.) James A. Foster; three sisters: Ollie Taylor, Ruby Weeks, Beatrice Granham; 10 grandchildren, 10 great-grandchildren.

Pre-need Funeral Planning now available at Hayes Funeral Home for details 897-2225

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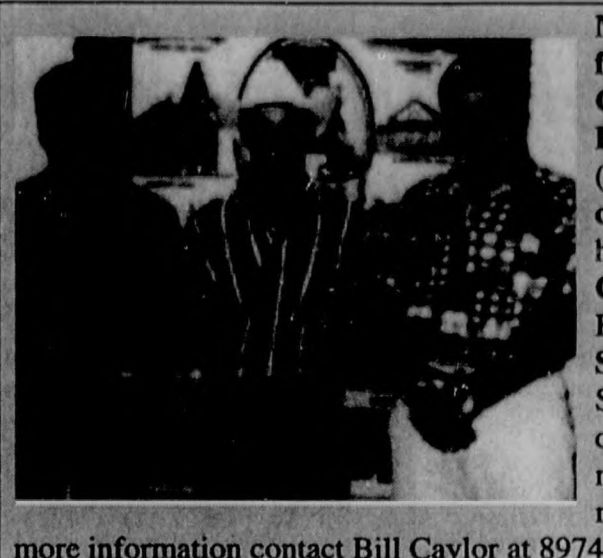
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more information contact Bill Caylor at 897-4524.

New officers for the Coffee County Young Farmers are:

(l-r): Vice-chairman - Johnny Watson;

Chairman - Bill Caylor;

Secretary - Steve Wyrosdick. The group meets bi-monthly. For







## ROUND & ABOUT WITH ERIA

897-2006

Scripture: Acts 14:1-13

\*\*\*Thinking of you, praying for you: the Siler family, Colis Belcher, John E. Folmar, the Hall family, Ida Phillips, Rev. Henry Ewing Jr., Virginia McGowan, Gladys Mincey, David Johnson, Rev. J.L. Caldwell, Rev. E. Magwood, Bernice Hamilton.

\*\*\*My conception of myself (in law school) was entirely existential. You keep reaching, you don't know quite where it will lead, so you are invited in the reaching for its own sake. You could say race was an obstacle to me, you could say sex was an obstacle to me, but I refused to own them in that way. I was black and female, but I never conceived that those were supposed to keep me from doing what I wanted to do."

Eleanor Holmes Norton  
\*\*\*Youth Appreciation Services of the Greater New Zion Baptist Church, Elba, Rev. W.L. Peterson, pastor, July 27, 7 p.m.

Theme: "A generation with freedom and liberty committed to serving the Lord to the uttermost." Scripture: 1 Peter 2:9-16.

Praise and worship - Bro. Chris Austin, Bro. Jarrell Smedly, Bro. Kevin Burks and Bro. Curtis Kelley. Selection - B.A.S.I.C. Gospel Singers; greetings - Sis. Fabreka Tills; Selection - B.A.S.I.C. Gospel Singers; "Praising the Lord Through the Steps" Mine; Inspirational Address - Sis. Juanita Rogers; offering - Bro. D'Undray Peterson, Bro. Lathorn Tills, and Bro. Jovan Smedly; recitation - Sis. Annette Brooks; inspirational address - Minister Tim Williams; selections - Union Baptist Church Choir, "Praising the Lord Through the Steps"; remarks and benedictions, Mistress of Ceremonies - Sis. Sabrina Sims.

\*\*\*Youth Need to Know: African American History: July

Monthly motivation: If you think poor, you are poor.

Wally Amos, entrepreneur  
\*\*\*Timeline 1990: Earl Graves and Earvin "Magic" Johnson purchase the largest minority-controlled Pepsi-Cola franchise in the United States, headquartered in Washington, D.C.

Did you know? The black inventors museum was established in 1992 in Los Angeles, Calif. by Valerie J. Robinson; the museum's first donor was rap singer Ice Cube.

Did you know? Eight African American commodity brokers operated on the New Orleans Cotton Exchange during the 1840's.

Did you know? After the Voting Rights Act of 1965 was signed by President Lyndon B. Johnson, the number of African American voters tripled.

African-American History Calendar  
\*\*\*Revival Services - Memorial C.O.G.I.C., New Brooklyn, Supt. H.H. Rawls, pastor, July 23 - 26; guest speaker: Supt. Harper, Kelly Lake C.O.G.I.C., Atlanta, Ga.

Special Music Workshop: Directed by the Kelly Lake C.O.G.I.C. Choir, Saturday, July 26, 10 a.m.; special concert at 4 p.m. the same day.

All soloists, choirs, groups, etc., are invited to participate in this annual fellowship to sing praises unto the Lord.

The public is invited to attend the services each night and the concert on Saturday evening.

For more information contact Minister Timothy Williams, 897-

5395, or Sis. Margaret Rawls, 222-6074.

\*\*\*The annual Seminar of Religious Institute will be held Aug. 23, beginning at 10 a.m. in the main auditorium of the Mulberry Educational Building, Hwy. 166, Elba.

Theme: Preparing the church to meet the needs of a changing community for the 21st century.

All pastors, ministers and preachers of the Mulberry Missionary Baptist District Association, Inc., are asked to be present.

Rev. J.G. Chaimon, moderator.

Scripture: Let all things be done decently and in order. 1 Cor. 14:40.

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vary Baptist Church, officers

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\*\*\*Today is a good day. Be grateful!  
ERIA

## Daleville to have Annual Gold Rush

The "Old West" is revisited in Daleville on Friday, Aug. 22, beginning at 7 p.m. when the Daleville Chamber of Commerce holds its sixth annual "Gold Rush" at the VFW Post 6020.

Participants may enjoy an evening of casino play using "Daleville Dollars," with food being provided by local restaurants and prizes donated by Wiregrass merchants.

Tickets are \$25 cash or \$40 per couple.

To purchase tickets call the Chamber office at 598-6331.

Substance Abuse Symposium to be held in Birmingham & Montgomery

The Council on Substance Abuse-NCADD is sponsoring a substance abuse symposium for clergy, deacons, and congregation members on July 28 in Birmingham, and on July 29 in Montgomery.

Learn how to keep the children of your church congregations drug-free.

Call 334/262-1629 for details and a brochure.

Elba Elementary to hold jump start days

"Jump Start" days will be held at Elba Elementary School Tuesday, Aug. 5 - Thursday, Aug. 7, from 8 until 11 a.m. each day.

Children who will be entering Kindergarten are expected to attend these days to be ready for the beginning of the school year.

The upcoming year's kindergarten teachers will be conducting the orientation.

No transportation will be provided for these sessions, and parents and guardians will be responsible to see that their children attend.

Notice

The annual meeting of the Coffee County Farmers Federation will be held on Friday, July 25, 1997 at 6:30 P.M. at the Enterprise High School Auditorium. The Coffee County Miss Agriculture Pageant will be held at the same time. There will be entertainment and door prizes. All members are encouraged to attend.

Wednesday - Piney Grove, Mt. Chapel and Shady Grove A.M.E. Church, officers

Thursday - Elba Zion, New Zion Baptist and Nazareth Baptist Church, officers

Friday - Mt. Zion and Mt. Cal-

vary Baptist Church, officers

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## Elba High School Student Orientation Schedule announced

Elba High School's student orientation schedule for the upcoming school year has been released by principal David Stokes.

Seventh-grade students and parents are to attend orientation July 31 at 6:30 p.m. at the high school auditorium.

Students and parents are encouraged to visit the classrooms and meet the teachers. Lockers and schedules will be available as well as lunch accounts.

The following week of Aug. 4, all grades 8-12 are encouraged to go by the school to pick up schedules, buy parking permits and arrange for lockers and lunch accounts.

Opp/Covington COC planning Old Home Folks Day

The Opp and Covington County Area Chamber of Commerce is now making plans for its 21st annual Old Home Folks Day to be held on Oct. 4 at Lake Frank Jackson State Park.

The gates will open at 9 a.m. on that day.

The chamber is now accepting applications for arts and crafts and food booths.

Applications are available at the Opp Chamber of Commerce office, located at 101 E. Ida Ave.

For applications and information call Tammy Jewers at 334/493-3070.

Deadline for all applications is Sept. 15.

Auburn Knights Alumni to hold annual reunion

The Auburn Knights Alumni Association will hold its annual reunion on July 25-26 at the Quality Inn University Center in Auburn.

Founded in 1930, the Auburn Knights are in their seventh decade of performing jazz and big band music for dances, country clubs, festivals, and other venues throughout the southeast.

The current Auburn Knights Orchestra - comprised of students at Auburn University - continues the tradition with its big sound and danceable repertoire.

Late in July each year, band alumni from the 30's through the 90's return to Auburn to reminisce, rehearse, jam, and prepare for the weekend when the public packs the Quality Inn ballroom to enjoy a truly unique musical experience.

Starting at 7:30 on Friday and Saturday nights, four different big bands of 15-18 former Knights play the music of different eras. The current band concludes the festivities with what is always a crowd-pleasing performance on Saturday night.

Look! Small Ads Do Get Attention! You're reading one! Call THE ELBA CLIPPER 897-2823 Today!!!!

COFFEE COUNTY BOARD OF EDUCATION and ELBA CITY BOARD OF EDUCATION today announced their policy for free and reduced-price meals for children under the National School Lunch Program and/or School Breakfast Program. Local school officials have adopted the following household size and income criteria for determining eligibility:

Eligibility Scale For Free Meals

Household Size	Per Year	Per Month	Per Week
1	10,257	855	198
2	13,793	1,150	266
3	17,329	1,445	334
4	20,865	1,739	402
5	24,401	2,034	470
6	27,937	2,329	538
7	31,473	2,623	606
8	35,009	2,918	674

For each additional family member add +3,536 +295 +68

Eligibility Scale For Reduced-Price Meals

Household Size	Per Year	Per Month	Per Week
1	14,597	1,217	281
2	19,629	1,636	378
3	24,661	2,056	475
4	29,693	2,475	572
5	34,725	2,894	668
6	39,757	3,314	765
7	44,789	3,733	862
8	49,821	4,152	959

For each additional family member add +5,032 +420 +97

PARENTS: If your total current household income is within the limits listed above, your children may be eligible for either free or reduced-price meals.

They may apply by completing the applications forms sent home with a letter to parents. Additional copies are available at the principal's office in each school. The information provided on the application is confidential and will be used only for the purpose of determining eligibility. The information on the application may be verified at any time during the school year.

In accordance with program regulations school officials will be verifying the income of some households at some time during the school year. Selected households will be requested to provide income documentation in order to continue receiving free and reduced-price meals.

The social security number must be provided for the primary wage earner or household member who signs the application. Aliens ineligible for social security numbers should indicate their status on the application.

In certain cases, foster children are also eligible for these benefits. If a family has such children living with them and wishes to apply for such meals for them, they should contact the school.

In the operation of child feeding programs, no child will be discriminated against because of race, sex, color, religion, national origin, age or mental or physical handicap.

Under the provision of the free and reduced-price meal policy, the principal of each school will review the applications and determine eligibility.

If a parent is dissatisfied with the ruling of the official, he may wish to discuss it in more detail with that official. If a parent wishes to review the ruling further after discussing it with the school, he has a right to a fair hearing. This can be done by making a request either orally or in writing to Roger K. Bowden, Coffee County Schools Superintendent, whose address is 400 Reddock Hill Road, Elba, AL 36323 or Dale Crowe, Elba City Schools CNP Director, whose address is 101 Tiger Drive, Elba, AL 36323.

Hearing procedures are outlined in the free and reduced-price meal policy.

If a household member becomes unemployed or if the household size changes, the household should contact the school to file a new application. Such changes may make the children of the household eligible for free or reduced-price meals if the household income falls at or below the level shown above.

A complete copy of the Policy is on file in each school and in the office of the Superintendent of Coffee County Schools and Elba City Schools, where it may be reviewed by any interested party.

All questions on the free and reduced-price application must be completed. Failure to include information on household members, income or food stamp case number, information on social security, and the signature of an adult household member will result in the denial of benefits.



TEACHERS PARTICIPATE IN WRITING PROJECT . . . Beverly Liprot, (center), fourth-grade teacher at Zion Chapel Elementary School; Julie Downing (l) teacher with Pathway, Inc.; and Yolanda Walker (r) second-grade teacher at Sherwood Elementary School in Phenix City, (from left), participated in the Wiregrass Writing Project XII Summer Institute, June 16 - July 14 at Troy State University. During the five-week summer institute, these teachers, along with fellow participants, studied current writing theory, shared methods of incorporating this theory into practical classroom settings, and did actual writing. By the end of the institute, each participant is ready to be a writing resource consultant, and prepared to conduct inservice workshops centered on writing and to assist other teachers to implement writing programs in their classrooms. Jimmy Holley of Elba, Interim Director of the Troy State University In-Service Center, is director of the Wiregrass Writing Project.

## First Assembly to have Back-To-School Day

Elba First Assembly will observe a Back-To-School Sunday on Aug. 10, with a special invitation to all children to attend.

Each child - regular attendee or visitor - will receive a gift that will be useful for school.

There will also be a back-to-school party after Children's Church for all those in Sunday School on that day.

Sunday School will begin at 9:30 a.m. and morning worship at 10:30. Church vans are available for any one needing transportation to Sunday School.

Look! Small Ads Do Get Attention! You're reading one! Call THE ELBA CLIPPER 897-2823 Today!!!!

WALKER Business Machines 4 Court Square - Andalusia 222-6255 or 1-800-932-0500

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## BILL'S ZOO



## BILL'S ZOO

Bill Daughtry and Monroe Maddox (Odell Belcher not shown) feed and pet the animals at "Bill's Zoo." Wesley Dietrich "listens" to a duck egg.

## It's a zoo out there in the woods!

by FAYE HOLLIDAY

Hidden beneath the natural "fl



View From

## The Pressbox

with Ricky Mularz

A little of this and a little of that...

The Elba Tigers have been hard at work in recent weeks trying to get in peak condition for the upcoming football season, and Coach David Sikes has really been making sure the players have been getting in their work both running and lifting weights. A number of players told me that they have been doing more running than ever since Coach Sikes got the job two weeks ago, and that really means something, since Coach David Lowery was also a conditioning fanatic. I know the players are tired after each and every work-out, but it will pay dividends when the season opens and the thermometer is still around 90 degrees.

The All-Star Sports and Graphics girls softball team competed in the Girl's 16 and Under "Open Class" State Tournament last weekend in Montgomery and stunned a number of very good teams along the way in claiming the third place trophy. The Stars opened the tournament with a big win over No Excuses, the pre-tourney favorite from Mobile, and the winner of the State Sports Festival, and also upset A.G. Edwards, from Mobile, and the Lady Braves, from Phenix City, to take third place honors. The Stars only had one 16-year-old in the starting line-up in the sixteen-year-old tournament, while it also had two 13-year-olds and three 14-year-olds starting off, to go along with four 14-year-olds. To finish third in the state is quite an honor, and to do so with a team that will have nine of its ten starters back next season is really something. Maybe next year the girls will bring home yet another state title!

The boys baseball All-Star teams wrapped up their post-season action last week when the Dixie Youth All-Stars dropped two straight games at the Sub-District Tournament. The Dixie Youth team was the only baseball team from the city that failed to win a game; however, the team was filled with young players, and will no doubt be back ready to challenge for a tourney title next season. Good job, and work hard to make next year something special.

I rode out to Elba High School the other day and was really surprised to see the concession stand-pressbox building almost completed. The building has a unique look, with a modern second floor design, and will give the softball and baseball fields a very special look. One concern is the shape of the girls' softball field, which still resembles a pasture more than it does a ballfield. However, I'm sure the field will get many long hours of hard work before the spring, and will be just as beautiful as the baseball field before the season starts.

It became official last week that Leroy Camley will become the girls basketball coach at Elba High School when the new school year opens next month. Coach Camley was an outstanding basketball player at Kinston High School, was a standout in college and gave it a shot in the CBA before settling down and getting into coaching. I still believe that it will take several years for the Lady Tigers to become a force in girls basketball, and I know for a fact that they have the man on board to get the job done and teach the girls the skills needed.

Tell'em you read it in...  
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# Sports

Ricky Mularz, Sports Editor

## In girls "16 and Under" softball

## All-Star Sports places third at state tournament

The All-Star Sports and Graphics softball team, of Elba, competed in the 1997 Amateur Softball Association's "State Softball Tournament," last weekend at Montgomery's Lagoon Park, and claimed three wins to bring home the third place trophy in the Girl's "16 and Under" Open Class division.

A total of 59 teams from across Alabama and Georgia competed in a total of five age divisions, with twelve teams making up the field in the sixteen and under tournament.

"The team's goal was to place in the top two to earn a spot in the National Tournament, set for early August at the Disney World complex," said Coach Ricky Mularz, "but we fell in the loser's bracket too early and just ran out of gas one win short of earning the berth in the national tournament. The competition in the open class of the age division was really tough, and I feel like the girls are to be commended for their showing against teams from much larger cities."

"In years past we competed in the B division at the state tournament, which was for teams from towns with smaller populations," stated Mularz, "but we felt like we had reached the point where we could compete with the bigger teams from across the state, and we proved that we could last weekend in Montgomery."

Following are highlights of tournament action:

**ALL-STAR 8**  
**NO EXCUSES 5**

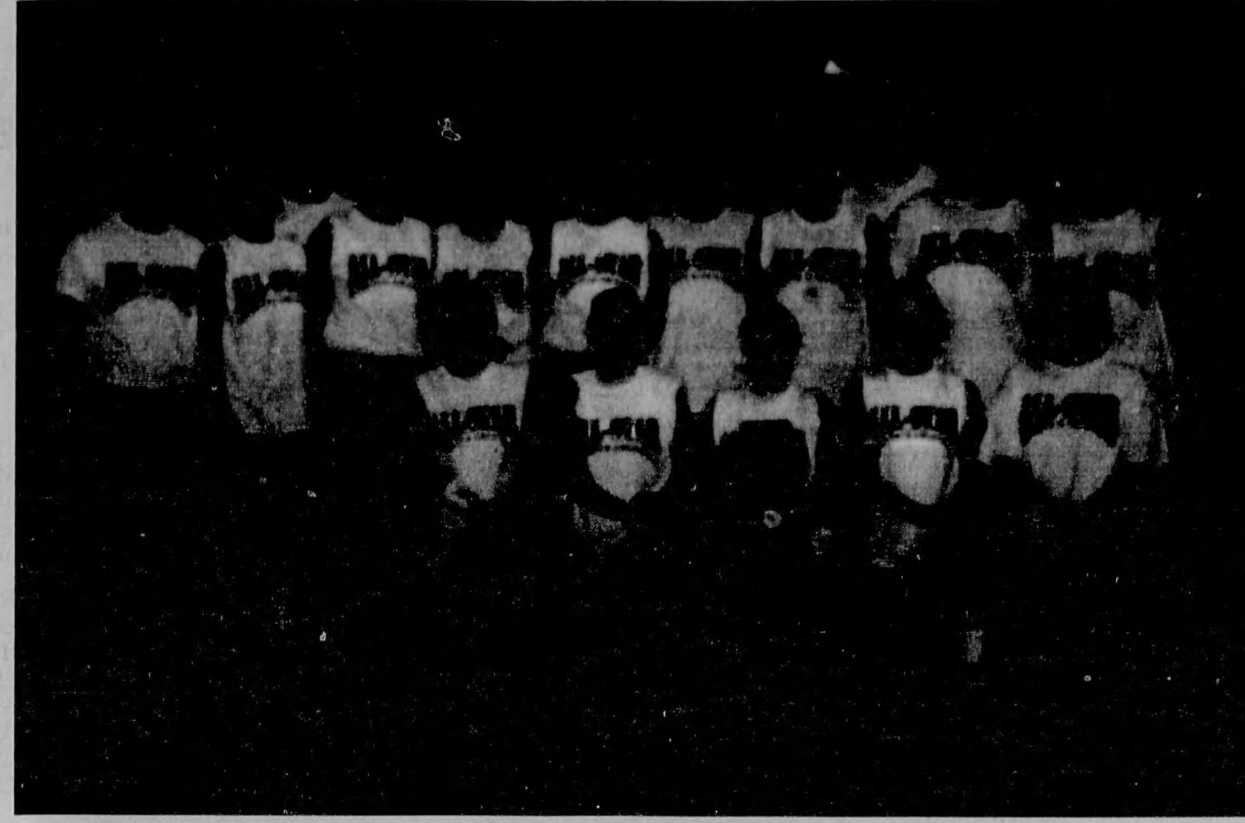
All-Star Sports and Graphics scored six runs in a two-inning span late in the game to defeat No Excuses, of Mobile, 8-5, in opening round action.

All-Star jumped on top 1-0 early on an rbi triple by Vaughn Boyd, only to fall behind 3-2 after three innings of play. A two-run triple by Christy Smith knocked in Jessica Hutchinson and Melissa Mularz to put the Stars back on top 4-3 in the bottom of the fourth, but No Excuses battled right back and plated two runs in the fifth to regain the lead at 5-4.

All-Star answered the challenge in the bottom of the inning with five hits and four runs, with the key hit being a bases-loaded triple off the bat of Vaughn Boyd, as the Stars moved back on top 8-5.

The All-Star defense refused to allow No Excuses to even pinch runners on base in the final two innings, as it held on for the impressive 8-5 win.

Vaughn Boyd got 3 hits, including one double and two triples,



All-Star Sports and Graphics softball team...poses with trophy after placing third in the State Softball Tournament in the Girl's 16 and Under "Open Class" division, last weekend at Montgomery's Lagoon Park.

to lead All-Star at the bat, while Jessica Hutchinson also added 3 hits. Getting two hits were Amanda Edwards and Christy Smith. Melissa Mularz limited No Excuses to only seven hits and recorded three strike-outs.

**STINGERS 7**  
**ALL-STAR 6**

The Stingers, of Gadsden, pushed across a run with two outs in the bottom of the seventh inning to sneak past All-Star Sports and Graphics 7-6.

Consecutive hits by Vaughn Boyd, Lindsey Jared and Jessica Hutchinson sparked the Stars to a 3-run first inning, and the Stars held on to a 5-2 lead until the fifth inning, when the Stingers took advantage of four errors to plate four runs and grab a 6-5 advantage.

Katie Vaughan opened the seventh inning with a single to keep the Stars' hopes alive, moved to second on a walk to Kristina Boyd, and raced home on a single by Amanda Edwards to tie the score at 6-6.

It appeared the game was headed for extra innings after two quick outs in the bottom of the seventh; however, the Stingers pushed through a run to escape with the 7-6 win.

claim the 12-2 win. Brandon Petty, Colby Capps, Ralston Moore and Derrick Thomas all got one hit to lead Elba at the plate.

**GENEVA 13**  
**ELBA 7**

The Elba All-Stars grabbed an early lead, but then watched as Geneva rallied late to claim a wild 13-7 win, in an elimination contest.

Elba grabbed an early 2-0 lead on consecutive hits by Tyler Simmons, Brandon Petty, Colby Capps and Marcus Henderson, only to see Geneva score five runs in the second to go on top 5-2.

Kyle English reached on an error in the third and later scored on a passed ball to cut the deficit to 5-3, but Geneva was also ready to put more runs on the scoreboard, and by the midway mark in the sixth inning was in control with a 13-3 advantage.

A lead-off walk to Jessie Thigpen and a single by Kyle English gave the Elba All-Stars hope in their half of the sixth. A double off the bat of Brandon Petty knocked in one run to pull Elba within 13-4, and Colby Capps followed with a towering three-run homer to chop

Amanda Edwards got 3 hits to lead the Stars, while Vaughn Boyd and Lindsey Jared both added 2 hits.

**ALL-STAR 11**  
**SLIDERS 10**

All-Star Sports and Graphics scored three runs in the bottom of the seventh inning to claim a wild 11-10 win over the A.G. Edwards Sliders, of Mobile.

The Sliders combined three hits with three errors in the top of the first to take an early 5-0 lead; however, the Stars bounced right back, and sparked by a triple by Kendra Vaughan and a double by Jessica Hutchinson plated four runs in the bottom of the frame to cut the deficit to 5-4.

The Sliders stretched their lead to 7-4 in the fifth, but All-Star again answered the challenge and scored three runs in its half of the inning to pull even at 7-7.

A triple by Amanda Edwards ignited the All-Star rally, while Vaughn Boyd and Michelle Lewis both added key hits.

The teams swapped runs in the sixth as the score went to 8-8, but the Stingers added two runs in the seventh and owned a 10-8 lead heading into the bottom of the seventh.

The Stars moved ahead 2-1 in the second on an rbi single by Lindsey Jared, then broke loose for four runs in the third to move on top 6-1.

Christy Smith and Raeanne McCollough had key hits in the uprising that gave the Stars the big lead, while Michelle Lewis and Melissa Mularz both raced home on the hit by McCollough.

The Stars' lead went to 7-1 in the fourth on an rbi triple by Vaughn Boyd, and they easily held on behind the pitching of Melissa Mularz and the defense of Michelle Lewis and Kendra Vaughan to post the win.

Lindsey Jared got 2 hits to lead All-Star at the plate, while Mularz limited the Lady Braves to only 5 hits.

**STINGERS 14**  
**ALL-STAR 0**

All-Star Sports and Graphics found their gas tank on empty in this fourth game of the day as it was eliminated by the Stingers, of Gadsden, 14-0.

The Stingers took advantage of four errors in the opening two innings to grab an early 6-0 lead, and the Stars simply didn't have enough energy left after the long day of action to mount a challenge.

Getting hits for the Stars in the game were Amanda Edwards, Michelle Lewis, Melissa Mularz, Leslie Stinson, Christy Smith, Roshanda McKinnon and Katie Vaughan.

Vaughn Boyd collected 10 hits in 15 at-bats, ripped 5 triples, scored 6 runs and knocked in 10 runs in five games to lead All-Star Sports and Graphics at the plate, while Amanda Edwards collected 10 hits in 17 at-bats and scored seven runs. Other leading hitters included Christy Smith, with six hits, three triples and five rbi's; Jessica Hutchinson, with six hits and six rbi's; and Lindsey Jared, with five hits.

Other team members unable to make the trip to the State Tournament included Devri Kilcrease, Amber Frederick, and LeeAnn Griffin.

The team was coached by Ricky Mularz, Robert Edwards and Earl McCollough.

For more information call 334-255-3339.

\*\*\* NOTICE \*\*\*  
Both baseball fields at Legion Field are now closed to the public for the year.

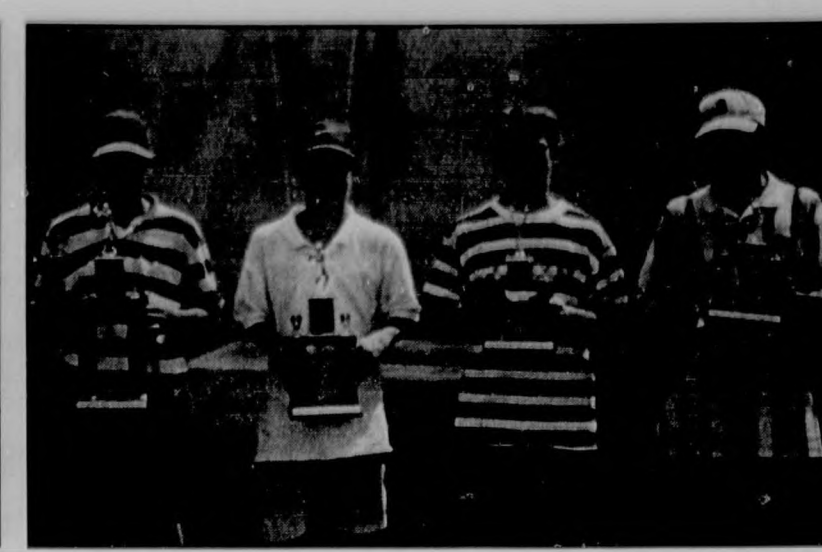
Please stay off the fields to allow the grass infelds to recover from wear of regular season play!



"10 and Under" winners included (l-r) Clark Skinner - 1st, Aaron Harrelson - 2nd, and Ryan Gibbs - 3rd.



"11-12" winners included (l-r) Colby Capps - 1st, Derrick Thomas - 2nd, and Jason Curran - 3rd.



"13-14" winners included (l-r) Tommy Casey - 1st, Eric Mitchell - 2nd, Chris Turner - 3rd, and Jake Baine - 4th.

## Three local golfers grab crowns

## Elba Country Club holds annual Junior Golf Invitational

The Elba Country Club held its annual "Junior Golf Invitational" last weekend with a total of 32 golfers taking part in four age divisions.

The "10 and Under" division played nine holes on the short course, with Elba's Clark Skinner

taking first place with a 57. Elba's Aaron Harrelson placed second with a 58, while Elba's Ryan Gibbs placed third with a 60.

The "11-12" division included seven golfers, and consisted of an 18-hole format. Elba's Colby Capps

fired an 89 to take top honors, while Elba's Derrick Thomas placed second with a 90. Jason Curran shot a 105 and claimed third place in a playoff against fellow-Elba golfer Justin Allen. Rounding out the golfers in this division were: Chris Brunson, of Elba, with a 110; Colby Skinner, of Elba, with a 120; and Kyle Wisam, of Ozark, with a 148.

A total of thirteen golfers competed in the "13-14" age division, with Enterprise's Tommy Casey taking top honors with an 18-hole total of 83.

Enterprise's Derek Bynum placed second with a 74, while Troy's Derek Rogers finished third with a 78.

Other golfers in this division, and their scores, were as follows: Josh Henderson, of Enterprise, 79; Will Mills, of Troy, 83; John Henderson, 85; Stewart Taylor, of Troy, 85; Chris Chestnut, of Geneva, 88; and Daniel Boutwell, of Troy, 99.

Greg Peden, of Enterprise, 95; Britt Grimes, of Elba, 99; Clay Sutley, of Elba, 101; Bart Barnes, of Elba, 107; Tyler Spears, of Geneva, 107; John Grimley, of Enterprise, 112; and Mason Vickers, of Geneva, 115.

Nine golfers competed in the "15-17" age division, with Elba's Mark Wicker taking home the title with an 18-hole total of 72. Enterprise's Derek Bynum placed second with a 74, while Troy's Derek Rogers finished third with a 78.

Other golfers in this division, and their scores, were as follows: Josh Henderson, of Enterprise, 79; Will Mills, of Troy, 83; John Henderson, 85; Stewart Taylor, of Troy, 85; Chris Chestnut, of Geneva, 88; and Daniel Boutwell, of Troy, 99.



"15-16-17" winners included (l-r) Mark Wicker - 1st, Derek Bynum - 2nd, and Derek Rogers - 3rd.

## FAX IT PLEASE!!

If it needs to get there fast...pay a visit to

**The Elba Clipper**  
and send your printed message by FAX

**\$5.00 Initial Page**

**\$1.00 For each additional page**

**SEND TO "800" NUMBER (or local area)**

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## Governor's Cup tournament to feature state's top courses

Alabama's most exciting golf event will return this fall when the second annual Governor's Cup Golf Tournament showcases Alabama's Robert Trent Jones Golf Trail.

The tournament will be held on five of the Robert Trent Jones Trail courses, with qualifying rounds set for September 6 at Hampton C.C., Huntsville; Oxmoor Valley, Birmingham; Grand National, Auburn; and Magnolia Grove, Mobile.

The state championship will be held at Cambrian Ridge, in Greenville, on September 13.

The tournament will follow a four-man scramble format with men's net, men's gross and women's divisions. The top two teams in each

division from each of the qualifying tournaments will advance to the finals to compete for a 36-inch tall, sterling silver Governor's Cup trophy.

A longest drive and hole-in-one contest, with great prizes on tap, will also be held at each of the five events.

All proceeds from the Governor's Cup will benefit the more than 10,000 athletes the Alabama Sports Festival serves each year through academic scholarships and the state games.

Please contact Philip Lord or Kelvin Datcher at 1-800-467-0422, for additional information.

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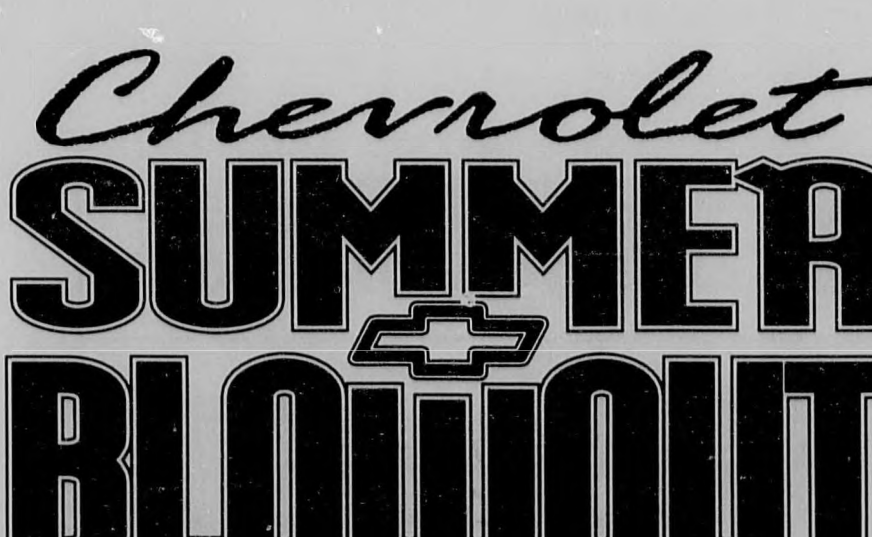
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OR GET **\$1,250 CASH BACK\***

**Chevy Camaro**

\*You must take retail delivery from dealer stock by 9/30/97. See dealer for details. \*\*2.9% APR GMAC financing on select 97 Chevy cars, trucks and Geo. Based on credit approval. You must take retail delivery from dealer stock by 9/30/97. Dealer financial participation may affect consumer cost. Length of finance contract is limited. See dealer for qualification details. This finance rate is not available with cash back or SMARTLEASE/SMARTBUY programs.







## News with Richard Petcher

Coffee County Extension Agent

### UPDATE

As of today, Wednesday, July 16, both the cotton and peanuts are growing like crazy and both have a good potential to make a good crop. Peanuts have a tremendous amount of Tomato Spotted Wilt Virus in them. This may or may not produce a great crop loss at harvest, as often the healthy peanuts will stretch out and produce extra peanuts making up for the plant loss.

The corn has just about made. I don't know of anyone who made their record crop this year, but almost everyone did make a good crop. That is kind of rare as almost every year because of spotted rains, some growers have a corn failure. Soybeans are also doing quite well.

### COTTON

As you know, earliness is a key to cotton production. Because of our cotton crop being about two to two and a half weeks behind schedule, you will still want to strategize for earliness. There are several things that will prolong cotton harvest. The first of these would be plant bugs. Losing early squares will just prolong days till harvest. Nitrogen is critical to cotton growth. About 90 units of N applied just as the plant needs it is the key. Too much nitrogen or too late-applied nitrogen often produces excessive vegetative growth and delays harvest and makes defoliation difficult. With all the rains we have had, adding Sulfur to the Nitrogen side-dress mix would pay off. Fixing your cotton in a timely manner will help to enhance fruit growth and increase earliness. If you have not been using Pix, this year would be a good one to start.

### REACH FOR A PEACH

The other day I was visiting with Mr. Roy Johnson in Ino. I went to see his cotton.

As we were walking to the field,

Stan Windham-County Agent

### Canola in hog diets- will it work?

Swine production is a major industry around the Wiregrass. Many folks have continued through good and bad times to do a good job with their hogs. Feed cost, by far, are the number one indicator for making profits. Because of this, many people have been interested in canola as a feed. I will try to give you a brief response.

Canola can be used to replace some or all of the protein from soybean meal in diets for grow/finish hogs. It typically contains 38% protein, 2.3% lysine and 13% fiber. Most data on feeding canola is from Canada, so the high fiber is not such an issue as it is here. The bottom line on feeding canola meal is price and availability.

There is no one in Alabama that will admit to crushing canola. Any meal available to us must be coming from Chattanooga, Augusta or possibly Kentucky. As far as the price, \$240 per ton looks to be the maximum price for inclusion in finishing diets, based on \$320 per ton for SBM48 and 3.25 per bushel for corn. Canola meal can replace all of the protein from soybean meal for finishing pigs (120 pounds to market), but should be limited to 300 pounds per ton in grower diets (60 to 120 pounds). Feeding these levels had no effect on pig performance in Canadian trials.

Because of the fiber content, we may expect a slight reduction in feed intake and growth during the summer with these levels in Alabama.

If you need specific diets or more information, please call me at 894-5596.

## PUBLIC NOTICES BECAUSE THE PEOPLE MUST KNOW

IN THE CIRCUIT COURT FOR COFFEE COUNTY, ALABAMA  
ELBA DIVISION  
IN RE THE MARRIAGE OF  
CHERYL ANN SCARBROUGH,  
PETITIONER,  
vs.  
KEVIN SCARBROUGH,  
Respondent.  
CIVIL ACTION NUMBER  
DR 97-24  
NOTICE OF PETITION FOR  
DIVORCE

Kevin Scarbrough, whose whereabouts are unknown, must answer the Petitioner's Petition for Divorce by 9-15-97, or thereafter a judgment by default may be rendered against him. Case No. DR 97-24, Coffee County, Alabama. Done this 17th day of July, 1997.  
Julian Ellis  
CIRCUIT CLERK 7-24-318-7-14ch

An education is something that can't be taken away from you!

GO FOR IT!!!

ELBA GENERAL HOSPITAL AND NURSING HOME ADMISSION POLICY  
It is the policy of the Elba General Hospital and Elba Nursing Home to admit and treat all patients without regard to race, color, national origin or the handicapped. The same requirements for admission are applied to everyone and patients are signed with the facilities without regard to race, color, national origin or the handicapped. Room assignments are made on random basis which may create bi-racial room occupancy on a frequent basis. Room transfers between facilities when made, will be without regard to race, color, national origin or the handicapped.  
There is no distinction in eligibility for or providing any patient service provided by the hospital or nursing home or by others in or outside the facilities. All facilities of the hospital and nursing home will be available to employees without regard to race, color, national origin or the handicapped.  
All persons and organizations having occasion either to refer patients for admission or to recommend Elba General Hospital and Elba Nursing Home are advised to do so without regard to race, color, national origin or the handicapped.  
All facilities of the Elba General Hospital and Elba Nursing Home are available without distinction to all patients and visitors regardless of race, color, national origin or the handicapped.  
Dated this 1st day of June, 1997.  
Ellen C. Bailey  
Administrator 7-3,10,17,24ch

Sandra Coffey-County Extension Coordinator

## Cooking with blueberries

### BLUEBERRIES

Blueberries are ripe all over the county. While we have a good supply, you might want to preserve some of them. Following are some of the recommended methods.

To freeze blueberries by the tray pack method, pack unwashed berries in a single layer on a baking sheet or tray. (If berries are washed before freezing, they tend to have tough skins.) Berries should not be crowded on the tray. Place them in the freezer.

When frozen, pack berries into containers. Fasten lids or seal securely and return to freezer. Wash berries before using. To dry pack, place unwashed berries into containers, leaving a 1/2 inch headspace. Fasten lids or seals securely and freeze. Wash berries before using.

Mr. Roy Johnson also gave me a tip that left a mark on me that I would like to pass on to you. He said, "You need to find someone who grows Belle of Georgia peaches. You owe it to yourself. Either grow some good peaches or find someone who grows good peaches. And take the time to visit them when peaches are ripe." There are several peach farms in our area. The season is almost over now, but between now and next year, do yourself a favor and find someone who grows good peaches.

George Tabb-County Agent

### Coming in out of the rain

Let's face it. No one enjoyed being out on the rain. Unfortunately, that included some insects. With all the wet weather Alabama has experienced recently, you may have noticed an increase in the number of insects coming inside your home.

Millipedes invading homes can be a problem when there is a lot of moisture. And as some homeowners have discovered, millipedes are not insects but belong to the arthropod class Diplopoda which means "two footed." Millipedes have more than one pair of legs per body segment.

Other insects also may be noticeable with the wet summer weather. For example, pillbugs (commonly called sowbugs or roly pollys) may be more noticeable around your house and potted plants.

During and after rains, Argentine ants may be a problem. They are trying to get away from wet weather so they come inside your home. Wipe down trails of Argentine ants with warm soapy water and use a bait for control.

Scorpions also may be coming inside your home because of the wet weather. This is also time of year they are having their babies. The Southern Devil Scorpion is the most prevalent scorpion in Alabama. Leaf litter and wood piles are their habitats of choice.

Usually, you will find one scorpion in your home instead of an invasion of them. However, on rare occasions, they can build up in great numbers.

Check closets and storage boxes for scorpions. One way to check for scorpions is to wait until it is dark and shine a black light. Scorpions are fluorescent in black light and will turn a bluish color under the light.

Anything registered for flying or crawling insects can be used for controlling scorpions. However, if you find only one or two scorpions inside, simply sweep them back outside.

Because of the fiber content, we may expect a slight reduction in feed intake and growth during the summer with these levels in Alabama.

If you need specific diets or more information, please call me at 894-5596.

Blueberry jelly  
2 cups blueberries  
7 1/2 cups sugar  
1/2 cups sugar  
2 cups all-purpose flour (optional)  
1/2 teaspoon salt  
2 teaspoons double-acting baking powder (optional: 3/4 teaspoon grated lemon rind)  
2 cups fresh or drained canned frozen berries (or 1 pint defrosted frozen berries)

Preheat oven to 350 or 375 degrees F. Sift together the dry ingredients and set aside.  
In a large mixer bowl cream shortening with the sugar; when smooth beat in the egg and lemon rind. At low speed blend in the milk, then the sifted dry ingredients; when smooth stir in, by hand, the blueberries. Pour into a greased and floured

7-1/2-inch baking pan and sprinkle topping (below) over the batter.

Measure all ingredients into a small bowl and blend them with a fork or a pastry blender until the mixture is almost the consistency of cornmeal. Sprinkle it over the Blueberry Buckle before baking it. This is also a fine topping for a simple white or yellow cake instead of the usual icing.

Wipe jar rims and adjust lids. Process in a boiling water bath canner. Half pints, 5 minutes.

Blueberry Buckle  
3/4 cup sugar  
1/4 cup soft vegetable shortening (or butter)  
1 egg  
1/2 cup milk  
2 cups all-purpose flour (optional)  
1/2 teaspoon salt  
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1/2 teaspoon salt  
2 teaspoons double-acting baking powder (optional: 3/4 teaspoon grated lemon rind)  
2 cups fresh or drained canned frozen berries (or 1 pint defrosted frozen berries)

Preheat oven to 350 or 375 degrees F. Sift together the dry ingredients and set aside.

In a large mixer bowl cream shortening with the sugar; when smooth beat in the egg and lemon rind. At low speed blend in the milk, then the sifted dry ingredients; when smooth stir in, by hand, the blueberries. Pour into a greased and floured

7-1/2-inch baking pan and sprinkle topping (below) over the batter.

Measure all ingredients into a small bowl and blend them with a fork or a pastry blender until the mixture is almost the consistency of cornmeal. Sprinkle it over the Blueberry Buckle before baking it. This is also a fine topping for a simple white or yellow cake instead of the usual icing.

Wipe jar rims and adjust lids. Process in a boiling water bath canner. Half pints, 5 minutes.

Blueberry Buckle  
3/4 cup sugar  
1/4 cup soft vegetable shortening (or butter)  
1 egg  
1/2 cup milk  
2 cups all-purpose flour (optional)  
1/2 teaspoon salt  
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